BAKED DOUGHNUT TWISTS

2 cups packaged biscuit mix
2 tablespoons sugar
1 teaspoon instant coffee crystals
¼ cup milk
1 beaten egg
1 teaspoon grated orange peel

Combine biscuit mix and the 2 tablespoons sugar; set asi
Dissolve coffee crystals in milk; add egg and orange pee
Add to dry ingredients; stir just till moistened. Turn
onto well-floured surface; knead gently 10 to 12 strokes
Roll to ½-inch thickness. Cut with 2½-inch floured doug
nut cutter. Holding opposite sides of each doughnut, tw

Bake on ungreased baking sheet in 400° oven for 10 to 12
minutes. Brush liberally with melted butter or margarin
Dip in a mixture of ½ cup sugar, 1 teaspoon ground
cinnamon, and ¼ teaspoon ground nutmet. Serve warm.
Makes 8 doughnuts.

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